

Christmas Lunch at Zafferano

\$178 Per person

Entrée

Tiger Prawn Salad

Fresh steamed and chilled tiger prawns, tossed with angel hair pasta, semi dried roma tomato, queen green olives, fresh basil & reduced balsamic dressing.

or

Sea Salt and Pepper Calamari

Shallow fried Rottneest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and black pepper lime dressing.

or

Slow Roasted Field Mushroom,

From the stone oven served on pecorino polenta with fig vincotto.

or

Huon Smoked Tasmanian King Salmon,

Served chilled, wrapped in a delicate spinach crepe with lemon crème fraise, baby caper, rocket, fresh lemon and extra virgin olive oil.

or

Berkshire Prosciutto,

24 month cured, shaved and served with black pepper pecorino, orange sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs.

Main

Red Emperor

Simply grilled and served with mango chutney, fresh lemon and extra virgin olive oil.

or

Barramundi

Grilled crispy skin, served with lightly spiced baba ganoush, dukka, fresh lemon and extra virgin olive oil.

or

Double Roasted Muscovy Duckling

Served in a rich port wine jus with caramelized Roleystone Peaches.

or

Prime Fillet of Beef

Char grilled and served with a decadent chasseur sauce and rosemary pesto.

or

Christmas Turkey

Zafferano Traditional Christmas Roast Turkey Served with honey cured ham, roasted chat potatoes, roasted pumpkin, macadamia brioche seasoning, peach chutney and a rich turkey jus.

Salad to share for the table:

Mixed summer leaves tossed with crisp garden vegetables, cherry tomatoes and served with Danish fetta & Dijon vinaigrette

Christmas Day

Dessert Selection

Christmas Pudding

Traditional rich fruit pudding served warm with brandy infused anglaise, dark cherries and double cream.

Jeweled Chocolate Terrine

Rich Couverture dark chocolate terrine, jewelled with candied fruits, toasted pistachio, cashew and almond served with dark chocolate sauce

B52 Cheesecake

Layered Kahlua, bailey's Irish cream and Cointreau spiked cream cheese set on crushed chocolate shortbread with vanilla crème anglaise and shaved chocolate

Mango Eton Mess

Fresh Kensington Pride mango, folded through crisp crushed meringue with passionfruit coulis and double cream

S'mores Bruléé

Traditional vanilla Crème Bruléé served with toasted handmade vanilla bean marshmallow, chocolate cookie & sweet micro herbs.